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(22) International Filing Date:	29 September 1999 (29.09.99)	(72) Inventors; and	
(30) Priority Data:	982114 30 September 1998 (30.09.98) FI	(75) Inventors/Applicants <i>(for US only)</i> :	VAARALA, Outi [FI/FI]; Fredrikinkatu 75 A 5, FIN-00100 Helsinki (FI), TOSSAVAINEN, Olli [FI/FI]; Tomihaukkante 4 as 21, FIN-02620 Espoo (FI), KEROJOKI, Outi [FI/FI]; Isomitykatu 7 F 25, FIN-00520 Helsinki (FI), SALMINEN, Kari [FI/FI]; Mannerheimintie 60 A 8, FIN-00260 Helsinki (FI), ERIKSSON, Marika [FI/FI]; Orapihlajantie 3 D 43, FIN-00320 Helsinki (FI).
(74) Agent:	KOLSTER OY AB; Iso Roobertinkatu 23, P.O. Box 148, FIN-00121 Helsinki (FI).	(76) Published	<i>With international search report.</i>
(54) Title:	METHOD OF PROCESSING A PROTEINOUS MATERIAL, A PRODUCT SO OBTAINED, AND USE THEREOF		
(57) Abstract	<p>The invention relates to a method of removing bovine insulin from a liquid fat-free proteinous material originating from cow's milk, wherein the liquid fat-free proteinous material originating from cow's milk, the material having a pH of 2 to 8, at a temperature below 66.°C, is contacted with an adsorption resin, whereby the weight ratio of the proteinous material to be treated to the adsorption resin is at most 100:1, optionally combining with said resin treatment at least one ultra and dia-filtration treatment of the proteinous material, and, if necessary, the liquid material so obtained is concentrated into a protein concentrate and optionally dried to powder. The invention further relates to a substantially bovine insulin-free proteinous material so obtained, and to its use as the protein part or raw material in the preparation of substantially bovine insulin-free infant formulae or other special nutritive preparations or consumption milk, other milk drinks or other milk preparations, or as a raw material therein.</p>		